

Festive Set Menu

3 Courses
£29pp

2 Courses
£26pp

Save £3pp
with bookings
Sun-Tue

Starters

Ham Hock & Pea Terrine

With a plum & apple chutney, focaccia croûte and dressed rocket leaves. 321 kcal

Hot-Smoked Salmon

Flaked hot-smoked salmon bound with capers, shallots, dill, mustard and mayo, served with lightly toasted bread & butter. 403 kcal

Butternut Squash & Chilli Soup (V)

Garnished with crispy onion and chives, served with bread & butter. 346 kcal

(VG) option available 272 kcal

Grilled Sea Bass Fillets

With flaked hot-smoked salmon in a chive hollandaise sauce, served with smashed new potatoes, roasted parsnips & carrots and samphire. 741 kcal

Duck Breast

Served pink, with truffle dauphinoise potatoes, roasted shallots, Tenderstem® broccoli, roasted parsnips & carrots and a rich red wine & beef sauce, finished with parsnip crisps. 1097 kcal

Mains

Eastern Spiced Vegetable Roast (V)

Finished with a seed crumb and served with crisp roast potatoes, a golden Yorkshire pudding, roasted parsnips & carrots, seasonal veg and a rich tomato & herb sauce. 996 kcal

(VG) option available 843 kcal

Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1051 kcal

Desserts

British Cheese Plate (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1111 kcal

Christmas Pudding (V)

Packed with juicy sultanas and served with brandy flavour clotted cream ice cream with Christmas pudding pieces and hot brandy sauce. (contains almonds) 570 kcal

Panettone Cheesecake (V)

A sweet oatmeal biscuit base topped with vanilla flavour cheesecake with panettone and brioche pieces, orange curd and chocolate chips, served with a drizzle of salted caramel sauce and a jug of amaretto custard. 576 kcal

Belgian Chocolate & Raspberry Torte (VG)

Served with raspberry sorbet and a raspberry & mint compote. 408 kcal

Add a Festive Favourite

Mince Pie (V) 151 kcal **1.50**

Assorted Chocolate Liqueur Truffles (V) **3.50**

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum. 305 kcal

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date.

Adults need around 2000 kcal a day. Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.

Kids' menu available – please speak to a member of the team for details

Booking Form

For online bookings, we will confirm any bookings and pre-orders via email. However, if you prefer to use this booking form, simply complete the below and bring to the bar. Please note there may be a deposit per person. Please check availability as soon as possible to avoid disappointment.

Booking date: Booking time:

Number in party: Party name:

Phone:

Email:



	Starters				Mains				Desserts				Add-Ons		
	Ham Hock & Pea Terrine	Hot-Smoked Salmon	Butternut Squash & Chilli Soup (V)	Butternut Squash & Chilli Soup (VG)	Grilled Sea Bass Fillets	Duck Breast	Eastern Spiced Vegetable Roast (V)	Eastern Spiced Vegetable Roast (VG)	Hand-Carved Turkey	British Cheese Plate (V)	Belgian Chocolate & Raspberry Torte (VG)	Christmas Pudding (V)	Paneitone Cheesecake (V)	Mince Pie (V)	Assorted Chocolate Liqueur Truffles (V)
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Guest name

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Terms & Conditions:

Subject to availability. A deposit may be required to confirm your booking. Full payment may be requested a minimum of two weeks prior to your booking – full details will be provided at the time of your booking. This menu is available on/between 11th November–24th December and 27th-30th December 2024. This menu is available through pre-order only. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. Photography is for illustrative purposes only. Alcohol cannot be served to anyone under the age of 18 – proof of ID will be requested. Failure to produce valid ID will result in refusal of service; the manager's decision is absolute. ABVs are correct at time of print.

Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks – please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Visit our website for full allergen information. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Calories/nutritional values stated are subject to change.